

METHOD OF PREPARATION OF HIGHLY FUNCTIONAL SOY PROTEIN

ABSTRACT

Highly functional soy protein materials are provided which are prepared using a process wherein a soy protein material is hydrated in an aqueous solution at a solids level of about 5 to about 20 percent, sufficient edible base is then added to adjust the pH of the aqueous soy composition to about 9 to about 11, and the pH-adjusted composition is then mixed at a temperature of about 40 to about 80°C for about 0.5 to about 4 hours to obtain the highly functional soy protein material. These highly functional soy protein materials have significantly improved solubilities, water binding capacities, and emulsification properties.